

Republic of Namibia
MINISTRY OF AGRICULTURE, WATER AND RURAL DEVELOPMENT

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DIRECTOR OF VETERINARY SERVICES
Private Bag 12022
Windhoek
NAMIBIA

Permit no.: M

Ref. No. V13/1/3/2/ 1 /2

Date of issue:

Expiry Date

VETERINARY IMPORT PERMIT FOR FRESH/FROZEN MEAT FROM SOUTH AFRICA FOR COMMERCIAL PURPOSES

(Issued in terms of the Animal Diseases and Parasites Act No 13/1956, as amended)

Authority is hereby granted to:

Name:

Address:

..... Telephone
to import into Namibia the following,

Description of product	Number of packages/units	Quantity in kg

from Establishment No **ZA** in the
(Name of export establishment)

..... province through (border post) to

.....
(Physical address at final destination in Namibia)

Subject to the following conditions:

1. **The importer accepts the sole responsibility of ensuring that the conditions below have been complied with, and understands his/her duty in this regard.**
2. The consignment must be accompanied by this **ORIGINAL** permit and with the veterinary certificate (overleaf) duly completed and signed by a veterinarian authorised thereto by the Government of the Republic of South Africa.
3. The meat must be transported from the exporting establishment to its destination in Namibia in **SEALED** refrigerated containers which will ensure that a temperature of minus 18°C (-18 C) for frozen meat and plus 7° C (+7° C) for chilled meat is not exceeded at any time.
4. The **IMPORTER** must inform the State Veterinarian, Telephone:
Fax..... of the estimated date of arrival of the consignment and arrival of the consignment at destination must be reported to the State Veterinarian immediately. **The seals may not be broken or the goods off-loaded without his/ her permission.**
5. **The State veterinarian at destination** must be informed by **fax** of the dispatch of the consignment.
6. This permit is valid for one consignment only.

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Note:

- (1) Fresh meat means all parts fit for human consumption from domestic animals of the bovine, ovine, caprine and porcine species, frozen or chilled.
2. This permit does not give exemption from any prohibition or restriction imposed by any other existing legislation upon the importation of fresh meat into the Republic of Namibia.

6- M-rsa 02/03)

VETERINARY HEALTH CERTIFICATE FOR THE IMPORTATION OF FRESH MEAT FROM THE REPUBLIC OF SOUTH AFRICA TO NAMIBIA.

Namibian Permit Number

Ref. Number
(consecutive serial number)

Issuing Authority : RSA Directorate Animal Health

Country of Origin: Republic of South Africa

A. Description

1. Amount and description of product

Species (from which meat is derived)	Description of product	Nature of packaging	Number of carcasses/cartons/containers	Weight in kg

2. ORIGIN OF MEAT

2.1. Abattoir Stamp

2.2 Cutting plant Stamp

2.3 Name and address of consignor

.....

Telephone Number Fax Number

Name of approved export abattoir(s)/cutting plant or cold store.....

Establishment Number: ZA:

Address

3.0 Destination of meat

3.1 Name and address of consignee

.....

Telephone Number Fax Number

3.2 Physical address at destination

Street address

.....

4. Means of transportation (air, road, rail)

4.1 Description of transport vehicle (flight number, Registration number)

.....

B: VETERINARY HEALTH AND MEAT INSPECTION CERTIFICATE

I, a **veterinarian** authorised thereto by the Veterinary Authority of the Republic of South Africa hereby certify that the meat described in **Section A:**

B1. Animal Health Requirements:

1. Was derived from animals which:
 - 1.1 are of bovine, ovine and/or caprine species of South African origin
 - 1.2 originate from the OIE recognized Foot and mouth disease free zone of South Africa and from farms not under veterinary restriction for FMD control or any disease to which the species is susceptible.
 - 1.3 were not vaccinated against Foot-and-Mouth Disease.
 - 1.4 were not exposed to animals from non-approved areas;
2. The Republic of South Africa is historically free from Rinderpest, East Coast Fever, Vesicular Stomatitis, Scrapie, and Bovine Spongiform Encephalitis.

B2. Veterinary Public Health Requirements

1. The animals from which the meat was derived were subjected to both ante-and post-mortem veterinary inspection, found to be free from signs of disease and that such carcasses or meat are sound and wholesome and unconditionally passed fit for human consumption.
2. The animals were slaughtered, and the meat handled/cut/processed and packed, at the establishment(s) mentioned in section A, being an establishment(s) recommended by the National Director of Veterinary Services for export to Namibia; who must be notified of any change in management and veterinary supervision of the abattoir/plant.
3. Directly following post mortem inspection the meat was chilled to a deep temperature not exceeding plus 7°C (+7 °C);
4. Prior to shipment, trimmings and anatomically unrecognisable cuts were sampled (not less than 1g per 1000 kg) and fall within the following microbiological limits:

Standard plate count	1x 10 ⁶ /g	<i>Staphylococcus</i> 1x 10 ⁴ /g
Coliforms	1x10 ⁴ /g	<i>Salmonella</i> 1x 10 ² /g
<i>E. coli</i>	2x 10 ³ /g	

A maximum of five samples may be pooled for testing purposes.

5. The meat was not subjected to ionizing irradiation;
6. All carcasses/parts packaging/wrapping bear the official inspection stamp of the slaughtering/cutting plant at which the animals were slaughtered and the meat handled. The marks on the meat are only made with safe, edible ink approved by the Director of Public Health and the slaughter date must be clearly marked on all packaging.

Slaughter date

7. At the time of loading, the meat complied with one of the following temperature requirements:
 - meat and offal stored for less than 3 months was maintained at minus 10°C or less
 - meat and offal stored for longer than 3 months was maintained at minus 18°C or less
 - Chilled meat was maintained at between 0°C and 7°C
8. Exposed meat and cartons were not loaded together (in the same load space)
9. The vehicle transporting the meat conforms to accepted standards of cleanliness, construction, maintenance and operation and is equipped with a continuously registering thermograph.
10. The exporter and the transporter is aware that the temperature of the meat and offal during transport must never exceed the storage temperatures as indicated in **B2 – 7**. Thermographs to prove this must be supplied to the State veterinarian at the inspection point.
11. The meat was loaded and the truck/container sealed immediately after loading at the approved facility, under my supervision.

Container/vehicle number Seal Number/s

12. Done at (place) on (date)

Signature

AUTHORISED VETERINARIAN

Official stamp

Name in Print:

Address

A COPY OF THE COMPLETED PERMIT MUST BE FAXED TO THE STATE VETERINARIAN AT DESTINATION PRIOR TO DEPARTURE.